

EAGLE'S EYE RESTAURANT CHRISTMAS DINNER

Confit King Cole Duck Terrine

Caramelized celeriac and truffle puree |
Haskap berries | pickled chantarelle

Cured Arctic Char Potato Latke

Salmon roe | fermented radish | sour
cream espuma

Chestnut and Squash Ravioli

Butternut squash | walnut | tarragon
foam

Mountain Creek Elk Striploin

Potato pavé | wild mushroom duxelles |
brussels | gingerbread jus

Sweet Labneh Panna Cotta

Kataifi | cardamom syrup | pomegranate

**Gluten-free options and accommodations for other
dietary restrictions available upon request*



EAGLE'S EYE RESTAURANT
CHRISTMAS DINNER
VEGETARIAN

Salt Baked Celeriac Terrine

Caramelized celeriac | Haskap berries |
pickled chantarelle

Whipped Goat Cheese Potato Latke

Salmon roe | fermented radish | sour
cream espuma

Chestnut and Squash Ravioli

Butternut squash | walnut | tarragon
foam

Red Wine Braised Portobello

Potato pavé | wild mushroom duxelles |
brussels | "au jus"

Sweet Labneh Panna Cotta

Kataifi | cardamom syrup | pomegranate

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dietary restrictions available upon request*



EAGLE'S EYE RESTAURANT
CHRISTMAS DINNER
KIDS

Cream of Tomato Soup

Garlic Bread

Black Angus Striploin

Fries | Seasonal vegetables | gravy

Chocolate Sundae

Vanilla ice cream | brownie bites |
chocolate sauce

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